



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **No-Knead Bread**

**Serves 6**

#### Ingredients

1-pound all-purpose flour (about 3 cups) plus more for sprinkling  
2 teaspoons salt  
3/4 teaspoon active dry yeast  
1 1/2 cups lukewarm water

#### Instructions

Make a wet, shaggy dough. Place the flour, salt, and yeast in a large bowl and whisk to combine. Make a well in the center and add the water into the well. Stir until it forms a shaggy dough.

Cover the dough bowl and let rise for 6 to 8 hours. Cover the bowl with plastic wrap or a kitchen towel. Set aside in a warm place to rise until doubled in size and bubbly, 6 to 8 hours.

Shape the dough and rise for another hour. Lightly flour a piece of parchment paper. Turn the dough out onto it, folding it over on itself at least once while you do so. Quickly shape the dough into a round ball (see this video for basic instructions). Cover with a kitchen towel and let rise for 1 hour more.

Preheat the oven and the Dutch oven. About 30 minutes before the hour is up, arrange a rack in the middle of the oven. Place a large Dutch oven with its lid on the rack. Heat the oven to 450°F.

Transfer the loaf to the preheated Dutch oven. The shaped dough will have risen and nearly doubled in size. Using the parchment paper as a sling, carefully transfer the loaf, still on the paper, to the Dutch oven. If desired, make a slash or shallow cut on the top of the dough with kitchen shears or a sharp knife so that the bread can expand while baking.

Cover and bake for 30 minutes. Place the lid on the pot and put it in the oven. (Careful, the lid is hot!) Bake covered for 30 minutes.

Uncover and bake for 15 minutes more. Remove the lid and bake for 15 minutes more. You can be extra-sure that the bread is done when an instant-read thermometer inserted in the top or side registers 210°F.

Cool and slice the bread. Remove the Dutch oven from the oven and use the parchment paper to transfer the bread to a wire rack. Let cool at least 15 minutes before slicing the bread.

Cook's Note:

Storage: Leftover bread can be stored cut-side down at room temperature for up to 3 days. It can also be tightly wrapped in plastic wrap and foil and frozen for up to 3 months.

Make this bread your own. Add some Herbs de Provence or your favorite dried herb to the dough while mixing, sprinkle the top before baking with grated asiago or Parmesan cheese.

***Credit: [thekitchn.com](http://thekitchn.com)***